



Your waiter or waitress will tell you about our appetizers and desserts.

Imperial Wrap:	Chef Monette's famous concoction of ham, cheese, green onions, and fresh tomato stuffed and baked in a puff pastry. This is a "Tango Special" and we're sure you'll love it!	4.50
Quiche Popeye:	A generous portion of fluffy quiche chocked full of spinach, mushrooms, a dash of nutmeg, cheese and sauteed scallions.	4.50
Eggs Benedict:	The classic Eggs Benedict with Sauce Hollandaise.	4.50
Omelette du Jour:	A giant four-egg omelette made from farm-fresh eggs, topped with our cream sherry sauce. Chef's filling-of-the-day.	4.50
Chicken Charles:	A plump, tender chicken breast, poached in white wine, resting on a bed of asparagus spears and baked in a chicken-base cream sauce, topped with Monterey Jack cheese.	4.50
Swiss Chicken:	Boneless breast of chicken with melted swiss cheese baked in a puff pastry shell, wrapped in bacon and topped with Hollandaise sauce.	4.50
Charcoal-Broiled Fresh Fish:	Succulent fresh seafood broiled on our open hearth. We feature the finest salt and fresh water fish available.	4.95
Scallops and Shrimp Fromage:	A seafood delight of scallops and shrimp, poached in white wine and baked in a rich cheese sauce, served en casserole.	4.95
The Ranch Burger:	A one-third pound charcoal-broiled burger of top quality ground sirloin, topped with cole slaw and our own tangy barbeque sauce.	4.50
Lamb Kabob on-the-hearth:	A skewer of charcoal-broiled marinated lamb chunks and another of fresh vegetables. Both are served on wild rice and topped with a mushroom sauce. "Being on the lamb" has never tasted so good!	4.95
French Dip Au Jus:	A quarter pound of thinly sliced, juicy beef, heaped on a hard roll. Au Jus on the side, of course.	4.50
The Monte Cristo:	An incredible deep-fried sandwich of turkey, ham and swiss cheese heaped on a French roll, crowned with sour cream and strawberries. A uniquely different and delicious sandwich.	4.50
Veal-Sicily-on-Rye:	A lightly-fried veal cutlet perched open-face on toasted rye, topped with a tangy Italian tomato sauce, dressed with a ring of green pepper.	4.50
Beef Nelson:	The city's finest filet mignon topped with artichoke hearts, scallions, mushrooms and swiss cheese, all baked in a puff pastry shell.	5.45
London Broil:	Our Kitchen marinates, charbroils, then slices this London broil, creating a beautiful and incredible edible!	5.45
Pineapple Shrimp Salad:	A heavenly blend of shrimp, fresh pineapple chunks, almonds, mayonnaise, celery and onions. Served in a fresh pineapple section and topped with our own brandy-mayonnaise sauce. Scrumptious!	4.95
Chicken Raisin Salad:	Fresh chicken salad served with a generous number of plump raisins mixed throughout. A real summer treat!	4.50
Chef's Salad:	Crispy greens topped with ham, cheese, asparagus and mushrooms. Choice of dressings.	4.50
Mandarin Seafood Potpourri:	A chilled creation of Chef Monette's: tuna, shrimp, mandarin oranges, celery, cucumbers, capers and mayonnaise. Served in a quartered tomato and sprinkled with chopped walnuts.	4.95
Fruit Salad:	Truly, this dish is without peer in the Magic City! (served when fresh fruit selection is available).	4.50

P.S. All the champagne you can drink - \$2.65. Birmingham's Best Brunch!

For your convenience we add a 15% gratuity to parties requesting separate checks and parties of five or more.

Ask about our private dining facilities for luncheons, wedding receptions, dinners and cocktail parties.

